

ICE CREAM CONES

Manufacturing & Production

BUSINESS PLAN

PROJECT REPORT



CONTENT

1. INTRODUCTION
2. SPECIFICATIONS AND STANDARD REQUIREMENT
3. ICE CREAM CONES USES AND APPLICATIONS
4. ICE CREAM CONES MARKET AND FUTURE DEMAND
5. ICE CREAM CONES MANUFACTURING PROCESS AND TECHNIQUE
6. ICE CREAM CONES MANUFACTURING UNITS
7. MACHINERY
9. ELECTRIC LOAD AND WATER REQUIREMENTS
10. RAW MATERIALS REQUIREMENTS PER ANNUM.
11. MANPOWER REQUIREMENT.

CONTENT

- 12. LAND AND BUILDING COST
- 13. TOTAL PROJECT COST
- 14. PRODUCTION CAPACITY
- 15. PROJECT PRODUCTION COST.
- 16. PROFITABILITY ANALYSIS.

1. INTRODUCTION

Ice cream cone is a highly Consumable item. People consume ice cream all around year during any time all season.

The cones are the best options to serve ice cream easily. Cones are easily store and handled there is no need for disposal it.

The demand of ice-creams is continuously increasing along with the demand for cones are also increasing.

The ice cream cones manufacturing and production business is easy to start with low investment

and ice cream cones is always in Demand in Local Market and Domestic Market.

Ice cream cones production process involves simple machinery and process. Its needs a small infrastructure setup.

2. SPECIFICATIONS AND STANDARD REQUIREMENT

IS 7187 (1989) - Ice Cream Cones.

IS 7463 : 1988 - Wheat Flour (MAIDA).

IS 4251 : 1967 - Water.

IS 5059 : 1969 - Premises Hygienic conditions.

IS 8970 : 1978 - Packaging Material.

IS 7187 (1989) - Ice Cream Cones.

3. ICE CREAM CONES USES AND APPLICATIONS

The Ice Cream Cones is mainly used to serve the ice cream and ice creams Packaging

4. ICE CREAM CONES MARKET AND FUTURE DEMAND

With changing lifestyles and food habits Ice cream Consumption has been increasing continuously year by year and its trend continue in future. Ice creams are available in wide range of varieties and flavors. Ice creams served in different ways such as cups, cones, bricks, candies, slices etc. Majority of the people prefer consuming ice-cream in cones and cup. While serving in cups requires a spoon to eat but cones does not required spoon it is neat and clean easy to store, and not having disposal problem and Residual waste. Thus, the most convenient way of serving customers by cones.

Now days ice cream commonly served at marriage parties even in winter. Ice creams are now available branded as well as non-branded variety locally manufactured in small city. There is a urban and rural areas market for local Manufactured variety ice cream. The non-branded local Manufactured variety ice cream is cheaper and hence is preferred most people families. The good marketing strategy should be focused on such area and the approach for a tie-up the big brands.

There are local and national brands available in this industry, but local ice cream cone manufacturers dominate its regional market due to its availability. Ice cream cone Manufacturing and Production is a profitable business any entrepreneurs can start their venture in this Market.

5. ICE CREAM CONES MANUFACTURING PROCESS AND TECHNIQUE

Mainly two type of Process involve in Ice Cream Cone Manufacturing:

Mechanical press Process: *Edible cone Manufacturing process is basically mechanical press operation. In this process initially corn flour and wheat flour mixed with water and required quantity of colors and flavors are added. After that This dough dough is fed into the mold of cone making machine and then press is operated and molded cones are baked separately and packed. This Process is low cost Process.*

Rolling Process: *In Rolling Process Dough is fed to the rolling and then roll is backed. In quality control crispiness and sweetness of cones is measured. Dough Should be Prepared carefully with perfect quantity of sugar and flavor agent.*

And also care full packaging of Cone.:

6. ICE CREAM CONES MANUFACTURING UNITS

The Cone Company

www.theconecompany.com

Hemkunt Cones

www.hemkuntcones.in

Cap cones

www.kapcones.com

Monita Baking Industries

www.monita.co.in

Hemkunt Speciality Cones Pvt. Ltd.

www.hemkuntcones.com

7. *MACHINERY*

Sr. no.	Machinery and its accessories	Price in INR
1	Automatic cone making machines	
2	SS utensils, furniture	
3	Fixtures	
4	Storage facilities	
5	Weighing scales etc.	
	Total	3 lakhs

8. *MISCELLANEOUS ITEMS*

Sr. no.	Miscellaneous items	Price in INR
1	Furniture	
2	Fixtures	
3	storage facilities etc.	
	Total	0.80 lakhs

9. *ELECTRIC LOAD AND WATER REQUIREMENTS*

Sr. no.	Utility	Price in INR
1	Power	
2	Water	
	Total	0.40 lakhs

10. RAW MATERIALS REQUIREMENTS PER ANNUM

Sr. no.	Raw Materials	Cost in INR per year
1	Wheat Flour	
2	Corn Flour	
3	Sugar, Salt	
4	Coloring	
5	Flavoring	
6	Packaging Material.	
	Total	24.24 lakhs

11. MANPOWER REQUIREMENT

Sr. no.	Staff	Nos	Salary per Month	Salary per Annum
1	Technical	1	14000	168000
2	Skilled workers	1	10000	120000
3	Helpers	2	14000	168000
4	Sales and Marketing	1	12000	144000
	Total			600000 lakhs

12. LAND AND BUILDING COST

Sr. no.	Area	Sq. Feet	Cost in INR
2	Covered area	1000	
	Total	1500	

This area includes machinery area, production area, material dispatch, store room, and official and work area.

Entrepreneur Can take 1500 Sq feet area on rental basis the cost of rent is depend on the area where project is installed. The rant is @ 7000 INR per Month so per annum cost is 0.84 lakhs Per annum. Additional cost of like Deposit Cost is Excluded.

13. TOTAL PROJECT COST

Sr. no.	Particular	Cost in INR
1	Machinery.	3.00
2	Land and Building Cost.	0.84
3	Miscellaneous Items.	0.80
4	Electricity Load and Water	0.40
5	Other assets	0.40
6	Contingencies and pre-operative expenses	1.20
	Total	6.64

14. PRODUCTION CAPACITY

The production capacity of Project is 56000 cones in 8 hours shift or 168 lac nos of cones per annum in 300 days.

15. PROJECT PRODUCTION COST

The Production cost of Per cones is Rs 0.20 Rupees (Including Packaging). The Total Production cost is= 33.6 Lakhs

16. PROFITABILITY ANALYSIS

The Ice cream Cones average selling Price is Rs 0.35 Rupees (Including selling expenses). The

Total sells revenue= 58.80 lakhs. Profit = 25.20(Excluding other overheads)

OUR SERVICES

PROJECT IDENTIFICATION

TURNKEY PROJECT CONSULTANCY

DETAILED PROJECT REPORTS

PRE-FEASIBILITY REPORTS

MARKET SURVEY STUDIES/REPORTS/RESEARCH

TECHNOLOGY E BOOKS

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